

## Sample Dinner Menu

Cream of mussel and saffron soup with celery and thyme

Lightly curried local crab with homemade mayonnaise on dressed red chard and tomatoes

Poached free-range egg on spinach, homemade brioche and tarragon hollandaise (v)

Terrine of duck confit, prune and port with pickled pears and chef's own apricot mustard chutney

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Ragoût of lamb cooked in rosé wine with tomatoes, onions, garlic and flageolet beans with creamy dauphinoise potatoes

Prime fillet of beef with balsamic beets, horseradish crème fraîche, fine green beans, baby carrots and new potatoes

Sautéed local pheasant with an almond cream sauce on wild mushroom risotto with asparagus spears

Whole rainbow trout stuffed with oranges and fennel with beurre noisette, sautéed potatoes and anchovy broccoli

Butternut squash, aubergine and feta lasagne with tomato and rosemary with mint cucumber ribbons (v)

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Warm chocolate fudge pecan pie with Chantilly cream

Prune and Armagnac custard tart with Devon clotted cream

Green apple and grapefruit bavarois, apple sorbet with lavender tuiles

A selection of cheese, biscuits and fruit

A selection of Clovelly ice cream

£25.00 for two courses

£28.00 for three courses